



## FIRST COURSES

<b>Gnocchi 10</b>	19
stuffed with Graukäse and red beet sauce	
<b>Pacchero</b>	19
3 tomato sauce, basil and stracciatella di bufala (20 min)	
<b>Tagliatelle</b>	22
home made egg pasta with hare ragout	
<b>Spaghetto alla carbonara</b>	19
with bacon, Pecorino cheese and egg	
<b>Plin ravioli</b>	29
stuffed with three kind of meat and jus	
<b>Vegetable soup</b>	16
with fresh herbs	

## SEA AND LAND

<b>Seabass</b>	36
grilled, artichokes, potato foam	
<b>Snails 10</b>	28
from Cherasco à la Bourguignonne, with toasted brioche bread	
<b>TyBurger 200 gr</b>	29
of the alpine grey cow, tomato, onion, mayonnaise, cheese, Rigatino and french fries	
<b>Foie Gras 10</b>	35
escallop, braised shallot, mountain herb cream, brioche bread	
<b>Lamb 10</b>	44
from the Funes valley, potatoe purée with mountain butter, chard, meat jus	
<b>Chateaubriand</b>	137
with grilled vegetables and jus for 2 people – ca 600gr	

# Ty BISTRO

À LA CARTE, 12:00 - 17:00

## TREKKING GOURMET

<b>Veal 10</b>	27
in tuna sauce with fried capers and sweet-sour onion	
<b>Tagliere</b>	19
chopping board with speck, cheese, cucumbers and horseradish	
<b>Tartare 150 gr 10</b>	38
Simone Fracassi selection seasoned the old way with toasted bread	

<b>Club Sandwich</b>	28
egg, turkey, bacon, tomato and lettuce	
<b>Caesar Salad</b>	26
lettuce, grilled chicken breast, bacon, bread croutons, Parmigiano flakes and Caesar dressing	
<b>Avocado Toast</b>	26
toasted bread, avocado, smoked salmon and poche egg	

## SIDE DISHES

<b>Mountain potatoes purée</b>	9
<b>Roasted potatoes</b>	9
<b>Sautéed spinach with butter</b>	9
<b>Mixed salad</b>	9

## SWEET TEMPTATIONS

<b>Ricotta mousse</b>	14
with pears and Valrhona dark chocolate	
<b>Zabaione</b>	15
with Marsala wine, almond cake and citrus salad	
<b>Torta Sacher</b>	15
with fresh whipped cream	
<b>Strudel</b>	12
with apples from the Val di Non with vanilla ice cream	
<b>Homemade ice cream and sorbet</b>	9

## WATER

<b>Still / Sparkling water</b>	750 ml	5
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## DRAFT BEER 0,33l

<b>Hefeweissbier</b>	5
Weißenstephaner - 5,4 % Vol.	
<b>Felsenkeller</b>	5
Forst - 5,4 % Vol.	
<b>Antonius Hell</b>	5
4,8 % Vol.	

**10** "Flavours of Time: 10 years of Culinary Art at Tyrol" special dish: 2 euros from this dish will be equally donated to two charities. "Peter Pan" (supports children with cancer and their families in South Tyrol) and "Nemo" (supports children with chronic, complex and rare diseases).

Prices in Euros, VAT included.

Our dishes and beverages can contain the following substances: 1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide and Sulphites, 13. Lupin, 14. Molluscs

If the substances specified provoke allergies or intolerances to you, we ask you to inform our staff when ordering. They will be glad to give you further information.

